

# Chocolate At Work

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### **Sour Cream Fudge**

4 c. sugar	1 7oz. jar marshmallow crème
¼ lb. Butter	2 c. broken walnuts
1 pt. Sour cream	1 T. vanilla
2 lb. White molding Chocolate	Cut up green & red Candied Cherries

Mix first 3 ingredients into large pan. Heat to a full boil & cook 5 minutes. Remove from heat. Add remaining ingredients (no need to melt chocolate first). Stir. Pour onto buttered foil lined cookie sheet (10" x15"). Chill in refrigerator until firm. Cut into 1" squares.

This recipe can be halved successfully. For Christmas, use red & green cherries, for Valentines use only red, for St. Patrick's, use only green.

You can economize and use half the nuts and fewer cherries in a full recipe. Amount of cherries is personal preference. I've used a full container or a half container to a full recipe.

### **Peppermint Bark or Ice Mint**

Melt white molding chocolate (or any other color you prefer—12 to 14 oz.).

Add 2-3 Tbsp finely crushed peppermint candy (stick, candy canes or starlights, etc—crush by putting in a double baggie and beating with a hard object). Stir to mix in.

Spread thinly on wax paper. Set aside to cool or put in refrigerator. After it is set, peel off the wax paper, break into pieces and place 2-3 pieces in a paper candy cup.

### **Easy Fudge or Melt-Away Fudge**

1 lb Moulding Chocolate (We prefer Merckens Brand)

1 14 oz. can sweetened condensed milk (Eagle Brand or Meadow Gold)

Can add chopped nuts or cut up candies or fruits that have been chopped and patted dry. Maraschino cherries are good with chocolate, pineapple is good with white chocolate, etc.

Combine the chocolate and condensed milk over hot (not boiling) water—a double boiler works well for this. Heat on low temperature until buttons melt and mixture is smooth.. add optional ingredients if desired and spread evenly into a wax paper lined pan. (Square pan for cubes, rectangular pan for thinner pieces). Chill until firm (about 2 hrs), turn upside down to release from pan, and cut into desired sizes.

This is good plain or with nuts and /or fruits added.

### Ghosts

Spread melted white coating on wax paper in the form of ghosts. Set eyes in face (miniature chocolate drops or lay on eyes). Set aside or put in fridge to cool. After set, peel off wax paper or cut square of wax paper with “ghost” attached.

### Thin or Ribbon Mints

Equal amounts of Dark, Milk and Mint chocolate or coatings.

Melt one of the brown chocolates (I prefer dark on the bottom) and spread thinly and evenly on a wax paper lined cookie sheet. Set aside to cool **DO NOT REFRIDGERATE**. Melt the mint flavored coating (green or pink is pretty). When the first layer is set, carefully spread the mint over it. Put aside to cool and begin to set up. Melt and spread the top layer (milk) and set to cool. Cut into rectangles. It cuts more smoothly if not too chilled.

### Macaroon Coconut Filling

½ c. white Karo syrup

12 lg marshmallows

¼ tsp salt

½ tsp vanilla

Melt the above together and pour over

1 ¾ c. macaroon coconut

Blend together and shape for centers

### Peanut Butter Filling

4 oz. cream cheese

¾ lb. confectioners sugar

½ cup peanut butter

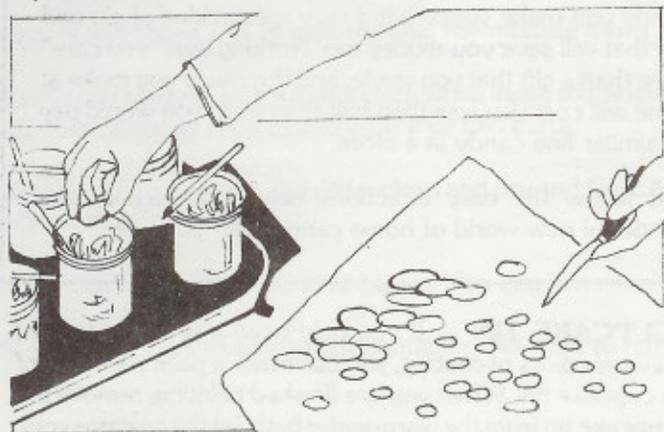
Makes approx. 4 doz. centers or 2 doz. 2” eggs.

Mix all the ingredients together. Knead **firmly**. Don’t be tempted to add additional liquid. It is the firm pressure and the warmth of your hand that does the trick. After well blended, press into coated mold. Fill the balance of mold with chocolate and chill.

## BASIC INSTRUCTIONS FOR MOLDING CANDY

The simplicity of candy molding and the appeal of the finished product makes this new craft a favorite among all ages.

1. Place a few caps (or small pieces if you are using block coating) in each of your candy jars, keeping colors or flavors separate.



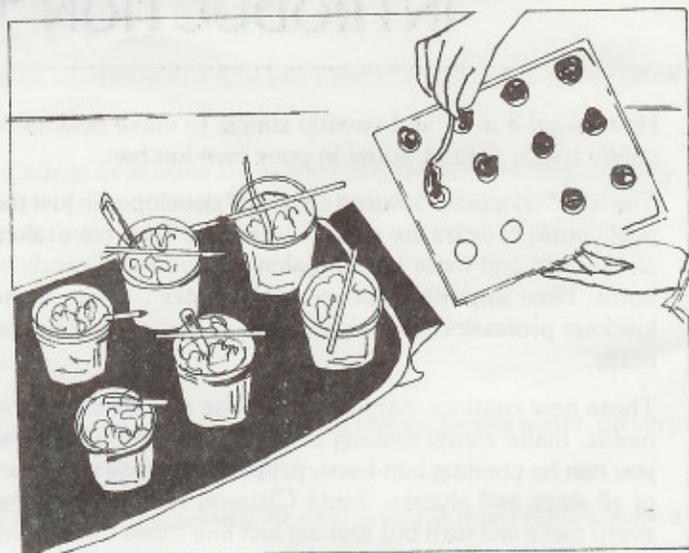
2. Place jars in the 2" water bath in the skillet. Water should be moderately warm, approximately 110°. It should be just warm to the touch — **not boiling**. If the coatings are over-heated, they will thicken and harden. If you do over-heat your coating, let it cool, then reheat it later.

3. Stir occasionally until the coating is all melted and smooth. Do not put too much coating in the jar at one time. You can add more later after the original quantity is melted.

4. When the coating is smooth, you may add coloring if you wish. Use **only** powder or paste food coloring. Add a little at a time, until you achieve the depth of color you want. You can start with white for most colors, but if you want deep colors such as orange, red, dark green, etc., you will find it easier to start with one of the pastel colored coatings. As an example, to make orange start with yellow coating, to make red, start with pink, to make dark green, start with pastel green, etc. This way you will use less food coloring. If the coating should thicken, you can add a little vegetable oil to thin it. Never add more than a few drops at a time. Use only paste or powder colors, **not liquid**. Use a toothpick to add paste food coloring. Do not re-use the toothpick. Use a fresh one each time you add coloring. **Oil** flavorings such as peppermint, rum, orange, strawberry, etc., can be added at this time.

5. Plastic candy molds need no preparation or coating. Fill the cavity of the mold with a small amount of chocolate on the end of a spoon. Fill the mold completely and tap tray gently on the table top until candy settles flat. Do not hump chocolate into mold as it will freeze exactly as you put it in.

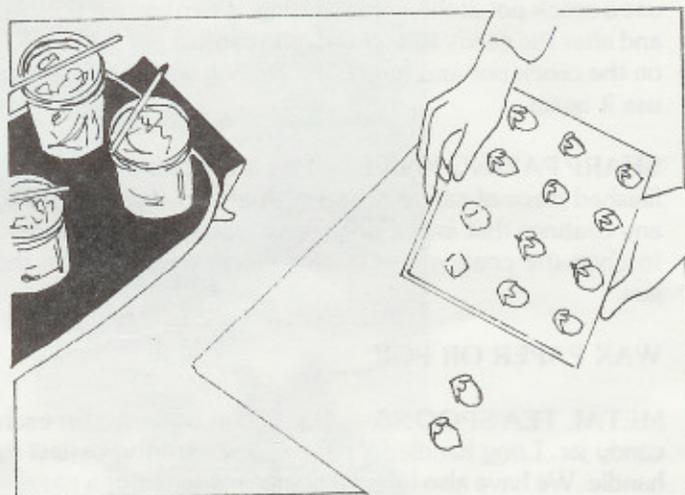
6. You don't have to be an artist or have any special skill to decorate your candies with various colors of coatings. Since the molds are transparent and decorations are pressed right into the mold, you can easily paint the various colors you wish by just following the outline of the indentations.



If you want to use two or more colors of coating in a mold, use a small paint brush to paint on the first color. Make it thick enough so that it is opaque. Place the mold in the freezer for a few minutes until the first color hardens, then paint on each of the other colors that you are using. Let each color set up before adding a new color, otherwise they will mix.

After all the desired colors in the design of the mold cavity have been painted and have set up in the freezer, fill the remainder of the cavity with the background color of candy desired.

7. Place filled molds into the freezer for chilling, approximately 5 to 10 minutes . . . the length of time varies with depth of the mold cavity. Be sure the tray sets level in the freezer. Candy will appear cloudy when ready.



8. Remove mold from the freezer. Turn over to release the molded pieces. They should drop out easily. Keep mold close to the counter top when turning candy out to prevent breakage.

9. If the candy does not release immediately, it may not be ready. Return to freezer for another minute or two.

## MAKING LOLLIPOPS, TAFFYS or SUCKERS

These delightful confections on a stick are called by different names in different parts of the country . . . but no matter what you call them they are all very easy to make.

1. Use one of the specially designed molds for lollipops which have small indentations at the base of each cavity in which to place the paper lollipop sticks.
2. Follow the basic instructions for molding solid candies. After all cavities are filled, insert sticks in the indentations to appropriate depth.
3. Rotate each stick in the indentation until the end of the stick in the mold cavity is covered with coating.
4. Tap mold gently to remove air bubbles. Special note — if you are using a mold where the stick extends beyond the edges of the mold, you may find that the taffy sticks lift slightly out of the mold cavity as you carry it and place it in your freezer. If this happens, simply tap the underside of each stick after you place the mold in the freezer to re-set it into its proper position within the mold cavity.

## MAKING FILLED CANDIES

### METHOD #1 —

#### FOR NUTS OR FIRM FILLINGS

Place a small amount of melted coating in the cavity of the mold, just enough to cover the bottom. Tap the mold lightly on the counter top to break any air bubbles. Place in the freezer for a minute or two until firm. Then place the filling or nut in each cavity of the mold. Spoon in enough melted coating to fill the sides and cover the filling. Use just enough to bring the candy to the top of the mold cavity. Do not over-fill. Tap again and place in freezer to harden. When the candy is ready, remove the mold from the freezer. Allow to stand a few minutes before un-molding.

### METHOD #2 —

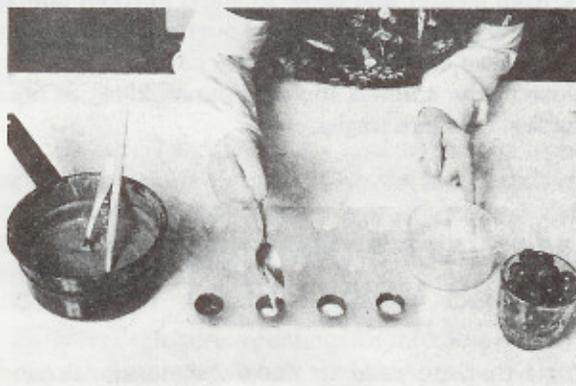
#### FOR SOFT OR LIQUID FILLINGS

When you are using soft or liquid fillings, you should create a candy shell in each cavity in the mold before filling. To make a candy shell, drop melted coating into the bottom of mold cavity. The amount depends on the size of the cavity. For example, the bon-bon mold takes about one teaspoon of melted coating. With the aid of a small spoon or brush, pull the melted coating around and up the sides of the mold cavity to the top edge, making a candy shell. Hold the mold up to the light to make sure you have no thin spots in the shell. If you do, you can add a little more coating to that particular cavity(s).

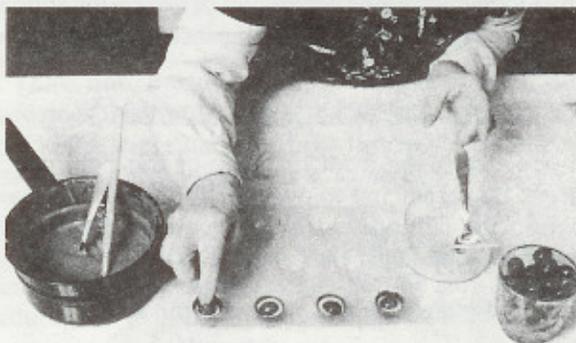
After you have coated each mold cavity, place in the freezer until the shell has hardened. Remove from the freezer, but **do not** remove the candy shell from the mold. For soft centers, pinch off a small amount of filling, roll into a small ball, place into the shell and press gently into place. Don't fill the shell too full. Allow room for coating.

After you have filled each shell, cover the filling with melted coating. Be certain the edges are all sealed. Place back in the freezer until the candies are firm, remove from the freezer and unmold gently!

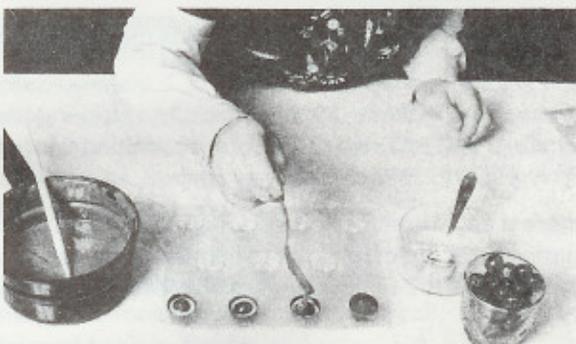
### Molded Chocolate Covered Cherries



*Pouring liquid fondant into chocolate painted mold.*



*Placing a maraschino cherry in liquid fondant.*



*Covering cherry and fondant with chocolate.*

## BASIC POINTS TO REMEMBER

**Using too high of heat, no matter what source, causes the chocolate to solidify. If it starts to get too thick, thin it with good quality vegetable oil.**

### Using Microwave for Melting

Never use full power. For moulding chocolate use 70% to 50%. For "real", or dipping chocolate (has cocoa butter ingredient) use only 20% power. Stir chocolate in container often to redistribute where the waves hit. Otherwise you will get hot spots in the middle that will scorch and crystallize.

### **Chocolate Tempering Procedure**

In order to temper Chocolate you should have the following equipment:

1. Two (2) metal pans
2. A source of heat such as an oven or double boiler.
3. A mixing spoon or a spatula ( a wooden handle rubber blade plate scraper is ideal.)
4. A thermometer

### Method of Tempering

In an electric oven, set on warm. In a double-boiler, set over low heat, slowly melt some Chocolate until it is about 100° F. Mix the melted Chocolate thoroughly with a spoon or spatula. Remove the melted chocolate from the heat and pour about 20% into a separate pan. Allow the larger amount of chocolate to cool in room temperature air until it becomes 90°-93° F. Mix the two together thoroughly. The chocolate should now be in temper and ready for use (the temperature of the mixture should end up between 85° - 87° F. for Chocolate).

1. **Molds:** these are plastic, made of food approved material, easy to clean with clear water (use mild soap sparingly). Molds must be dry before using (water and candy don't mix) and stored flat so they won't bend. If after continuous use, the candy starts sticking, wash the mold and spray with Pam (or similar product) and they'll be just like new. When releasing the candy after taking it out of the freezer, don't bend the mold — it might crack from the cold. Just place a cookie sheet on top of the mold, turn it over and tap each cavity and your candy will be released.

2. **Never allow water in any form to get into the coating.** Water causes the coating to harden and it can not be melted.

A. Be especially careful to . . . allow the coatings to cool completely before putting lids on the jars. If the coating is not allowed to cool before it is covered, it can form condensation (water) and the coating will be ruined for molding.

B. Never refrigerate coatings for the same reason. When they are removed from the refrigerator into room temperature again, it will cause condensation.

C. If you are melting coatings in a double boiler, be careful not to allow any steam to get into the coating.

3. Use **only** paste or powder food colorings or **oil** based flavorings. Never use the liquid food coloring or flavorings sold in the supermarket. These liquids act just like water in the coating, they will cause it to harden.

4. You can freeze finished molded candy or the coatings if desired for long term storage; but, be sure to wrap them securely to prevent moisture condensation — especially important when thawing.

5. **Storage of coatings:** Unmolded coating can be stored in its own jar on a shelf after it cools down. It should be stored in a cool area (60 to 70°) with low humidity. Coatings or molded candy has a shelf life of about 6 months when properly stored. Filled candies have a shelf life of approximately 4 to 6 weeks. However, candies filled with butter or cream fillings should be kept in the refrigerator and eaten within a week or so. Coated fresh fruits as strawberries or bananas also should be refrigerated and used in a day or so.

6. Candy coating can be re-melted and re-molded several times. If a molded piece should break, it can be simply dropped back in the jar and remolded. Filled candies that break, however, can not be remolded. Nothing ever goes to waste in Candy Craft . . . you eat your mistakes!!

# INTRODUCTION TO CANDY MAKING

How sweet it is — and sweetly simple to make delectable candy treats right at home in your own kitchen.

The new "chocolate flavored coatings" developed in just the past couple of years are almost a **miracle!** They have taken all the fuss and mess out of making "chocolate" candy at home. Now **anyone** . . . even a youngster . . . can make luscious professional looking candy at home, quickly and easily.

These new coatings, combined with the new plastic candy molds, make candy making at home fool proof. Imagine, you can be creating bon-bons, peppermint patties, bunnies of all sizes and shapes, Santa Clauses, and more — and every piece will turn out looking just like those bought in a candy store.

There are candy molds for every holiday and for almost any interest you may have, whether it's bowling, sailing, football, etc., there are molds for baby showers, bridal showers, organizations, and taffies of every description. More than 300 different designs are available and we carry them all.

## CANDY — A PERFECT GIFT IDEA FOR ANY AGE!

Candy you make yourself is a very special kind of gift and one that will save you money too. Nothing says "you care" more than a gift that you made, and the candy you make at home will cost you less than half than what you would pay for similar fine candy in a store.

Just follow the easy directions below to discover this wonderful new world of home candy craft yourself.

**EQUIPMENT NEEDED** — Another reason this craft is so easy and simple, almost everything you need, is equipment found in most kitchens.

**GLASS JARS** — We have found the wide mouth peanut butter jars are ideal for use as candy jars and save them for this purpose. The small size canning jars also work well. You need the wide mouth for ease in working with the candy, and a screw top lid to insure that your candy is well sealed from odors and humidity when stored.

**ELECTRIC SKILLET** — An electric skillet is not necessary but it is convenient. You can also use a skillet on top of the stove. Fill your skillet with about 2" of water. This makes a water bath for your candy jars. If you're melting a large amount of one flavor of coating at one time, you can use a crock pot at the lowest setting. When you are finished and after the candy has cooled, you can just put the lid back on the crock pot and remelt the coating when you need to use it again.

**SHARP PARING KNIFE** — This is used for trimming the finished piece of candy if needed. And also, if you are using any coatings that are in block form, you will need the knife to chop the coating into smaller pieces for melting in the jars.

## WAX PAPER OR FOIL

**METAL TEA SPOONS** — One spoon is needed for each candy jar. Long handled ice tea spoons are the easiest to handle. We have also found a demitasse spoon or a narrow baby spoon handy when filling small areas in some molds.

**BRUSHES** — We use small hobby paint brushes. The kind that have the most secure bristles.

**TOOTHPICKS** — If you are using paste food colorings, toothpicks are the easiest way to transfer the paste color into the melted coatings.

**CUPCAKE TIN** — If you only need a small amount of several colors of coating, you can make a paint pallet out of a cupcake tin! When you are finished painting, remove the cupcake tin from the warm water bath, let the coatings cool, cover with saran wrap and store in a drawer or closet. Remelt when needed.

## CANDY BOXES, PAPER CANDY CUPS, FOIL ETC.

— These items are the little extras you can use if you wish your finished products to have a professional look when it is given as a gift.

**EVERYTHING ELSE YOU NEED** — The coatings, plastic molds, food colorings, oil flavorings, fillings, taffy sticks, etc., are all easily available from your local distributor or the main Candy College warehouse in Warminster.



Art Gentile/Today's Spirit

*Five-year-old Joseph Lipari shows that making candy is fun and easy for all ages.*

## **Candy Supply Sources**

### **Baker's Cash & Carry Inc.**

367 Paxton Ave.  
Salt Lake City, Ut  
(801) 478-3300  
bakerscandc.com

Business and schools—Case price gets 20% discount and discount on some cake and decorative things. No minimum order unless shipping, then \$10

### **Gygi's (Orson H. Co Inc)**

3500 So. 300 W.  
South Salt Lake, UT 84115-4310  
(801) 268-3316  
gygi.com

10% discount for school students and teachers (?).

### **Kitchen Kneads**

725 W. Riverdale Rd  
Riverdale, UT 84405 – 3776  
(801) 399-3221 or (800) 658-8521  
kitchenkneads.com

Schools are tax exempt if you supply the Id #

### **Country Kitchen Mail Order**

Country Kitchen Sweet Art  
(800) 497-3927 or (260) 482-4835  
countrykitchensa.com

### **International Leisure Products Inc – Candy & Cake**

(800) 782-7448  
<http://ilaproducts.com>

### **Pinocchio Productions**

(407)645-4138  
[www.pinenose.com/](http://www.pinenose.com/)

Haven't used this one but seemed to be a good website

<http://allrecipes.com/Recipes/Chocolate-covered-strawberries/detail.detail.aspx>